

Don't Waste, Donate!

Keeping edible food out of the waste stream and in the hands of families in need

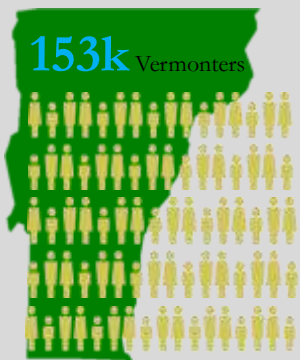


Vermont Foodbank
www.vermontfoodbank.org

“The mission of the Vermont Foodbank is to gather and share quality food, and nurture partnerships so that no one in Vermont will go hungry”



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Food bank serves Vermont



1 in 4 Vermonters struggle with hunger

33,900 Children

26,000 Seniors

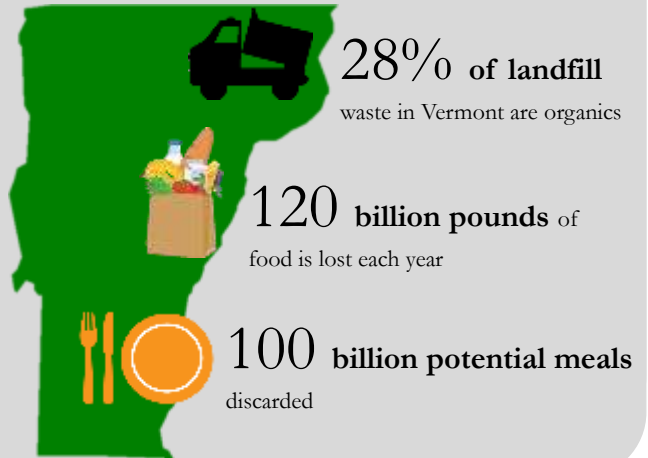
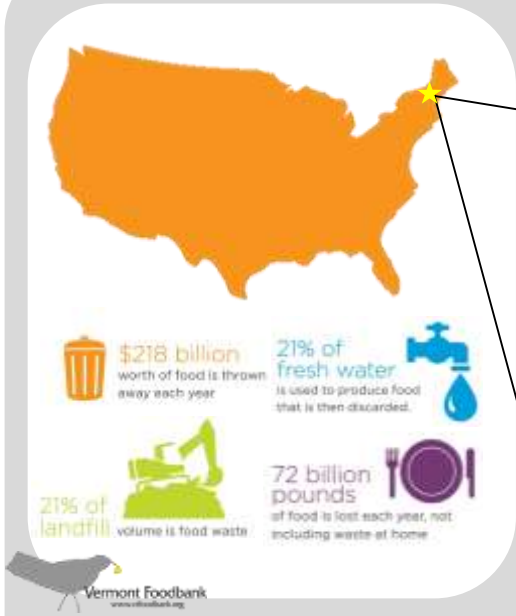
12,000 Veterans

11,700,000 pounds distributed in 2017 = **9,750,000** Meals



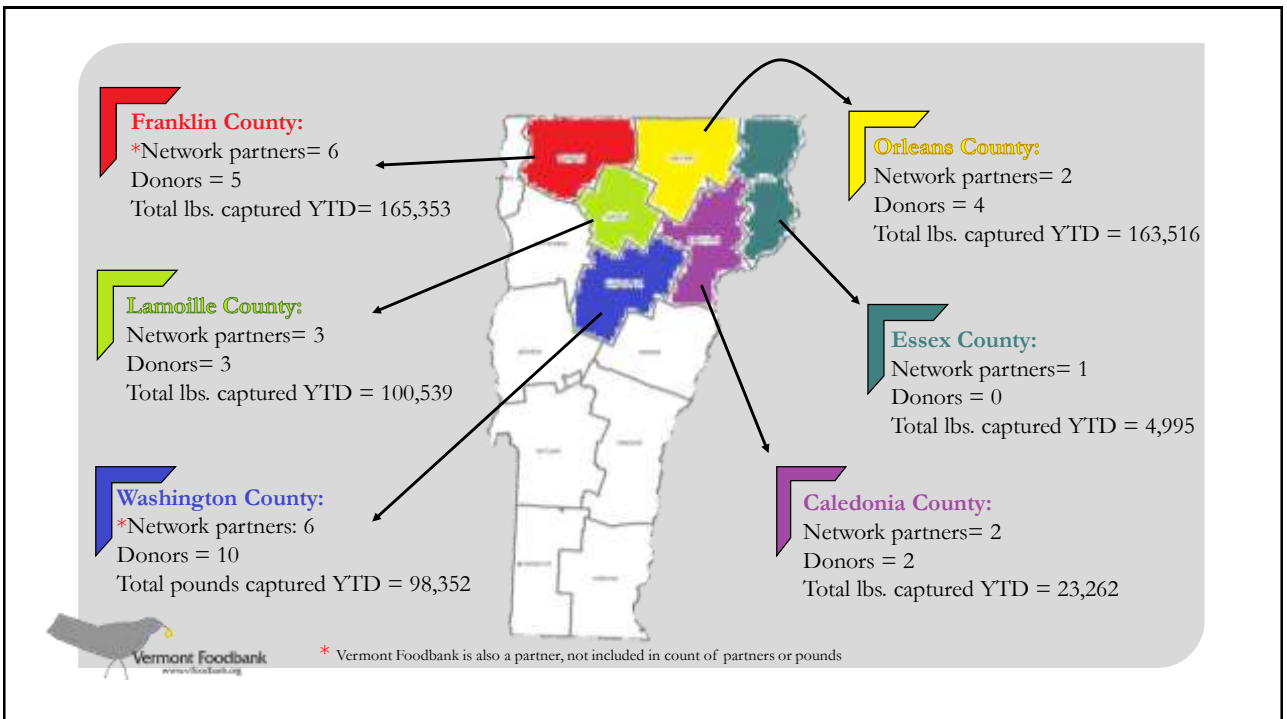
215 Network Partners

Where is our food lost?



Food for People and Building Relationships





Building Relationships

Donors

Partners

Vermont Foodbank

Day-to-Day Communication

On-going, local and corporate communication

On-going Communication

Successful Fresh Rescue Program

Success looks like...

- ✓ Consistent donations of edible quality foods
- ✓ Collective enthusiasm
- ✓ 3-5 days of pick up
- ✓ Proper storage capacity
- ✓ Reporting of donation pounds
- ✓ Keeping guidelines updated
- ✓ Flexibility and patience
- ✓ Helping our neighbors in need
- ✓ Waste reduction
- ✓ Respect and appreciation
- ✓ Food Safety Certifications

3 Questions to Ask

As a potential

Donor

Are you participating in a Fresh Rescue Program already?

Are you a Certified 501c3 Non-Profit?

Are you a network partner of the Vermont Foodbank?

Do you have storage capacity, refrigerators, freezer etc.?

FYI

As a donor, you're released from liability because of the **Good Samaritan Act**

A Network Partner of the Vermont Foodbank will have appropriate **food safety certification.**

As a potential

Retail Partner

How does your store deal with surplus, unsold product?

Have you considered donating any excess product?

Do you currently have an organization you partner with or donate to?

Challenges

- Judgement
- Donors are a business first
- Frequency of donation pick ups
- Agency hours of operation
- Volunteer availability
- Storage capacity
- Unpredictability
- Food Longevity
- Nutrition standards
- Food safety guidelines
- Rural state



“The **Fresh Rescue Program** has allowed the food shelf to become **more than government cheese and canned salmon** and **slowly releasing the stigma** around food shelves. The quality of the **fresh produce** that we receive **enables us to give our guests a real choice** to decide what they want for themselves and their families.” — Network Partner, St. Albans

“**Our associates love the program**, it gives them a sense of pride knowing the **food is not being thrown away**, it’s going to our community and those that need it.”
— Cumberland Farms Manager

“We would **fail miserably** at our mission to feed the **hungry** without questions!”
— Network Partner, Burlington

“My **food shelf** would be **non-existent.**”
— Network Partner, Morrisville



THANK
YOU

